

## Provençal Style Stuffed Zucchini

4 small zucchini	2 cloves pressed garlic, divided
Salt	3 tablespoons olive oil, divided
Black pepper	Garlic flavored oil or olive oil
1 cup torn up French bread	4 ounces pork sausages
1/4 cup grated parmesan cheese, divided	1/3 cup minced onion
1/4 cup fresh flat leaf parsley	1 small ripe tomato, finely chopped

Wash zucchini and lay on a flat surface. Slice off the top lengthwise. Using a small melon baller or spoon, remove the inner flesh from the zucchini to form a small boat shape, leaving a shell that is approximately 1/4" thick. Sprinkle insides of shells with salt and pepper and let stand hollow side down to drain on paper towels. Finely chop the removed flesh and set aside.

In a food processor bowl, pulse the bread until you have an even mix of fine and coarse crumbs. Add 2 tablespoons of the parmesan cheese, the parsley, 1 clove garlic, a couple pinches of salt and a pinch of pepper. Process until evenly mixed. Remove 2 tablespoons to a bowl for the filling and add 2 tablespoons of the olive oil to the remaining crumbs and set aside.

Pat the insides of the scooped out zucchini dry and rub outsides with garlic oil and sprinkle with salt. Place in a baking dish and bake at 350 degrees for 15 minutes.

For filling, cook sausage in a skillet with the remaining tablespoon of olive oil until crumbled and no longer pink. Add onion and cook until softened, about 3-4 minutes. Add reserved zucchini pulp, tomato and remaining garlic clove, a pinch of salt and a pinch of pepper and cook until softened and most of the liquid is evaporated, about 4-6 minutes. Add to the bowl with the reserved 2 tablespoons of breadcrumb mixture along with the remaining 2 tablespoons parmesan cheese and mix. Remove shells from oven and spoon in filling. Top with remaining crumb mixture and bake again at 350 degrees for 30 minutes or until zucchini is softened and crumbs are browned.